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United States Department of Agriculture

SERVICE AND REGULATORY ANNOUNCEMENT No. 113

BUREAU OF AGRICULTURAL ECONOMICS

OFFICIAL UNITED STATES STANDARDS FOR GRADES OF VEALERS AND SLAUGHTER CALVES

EFFECTIVE JULY 16, 1928

Under an Act of Congress Approved May 16, 1928 (45 Stat. 539, 70th Cong.)

UNITED STATES DEPARTMENT OF AGRICULTURE,
OFFICE OF THE SECRETARY,
Washington, D. C.

By virtue of the authority vested in the Secretary of Agriculture by the provision in the act of Congress entitled "An act making appropriations for the Department of Agriculture for the fiscal year ending June 30, 1929, and for other purposes," approved May 16, 1928 (45 Stat. 539), for acquiring and diffusing among the people of the United States useful information on subjects connected with the marketing, handling, utilization, grading, transportation, and distributing of farm and nonmanufactured food products, including the demonstration and promotion of the use of uniform standards of classification of American farm products throughout the world, I, W. M. Jardine, Secretary of Agriculture, do prescribe and promulgate the following standards for grades of vealers and slaughter calves, to be known as the Official United States Standards for Grades of Vealers and Slaughter Calves, and to be in force and effect on and after July 16, 1928, and as long as Congress shall provide the necessary authority therefor, unless amended or superseded by standards hereafter prescribed and promulgated under such authority.

In testimony whereof I have hereunto set my hand and caused the official seal of the Department of Agriculture to be affixed in the city of Washington, this 12th day of July, 1928.



W M Jardine
Secretary of Agriculture.

DEFINITIONS OF VEALERS AND CALVES

Vealer.—A vealer is an immature, milk-fed, bovine animal usually not over three months of age.

Calf.—A calf is an immature bovine animal which for a considerable time has subsisted in part or entirely on feeds other than milk.

MARKET GROUPS OF VEALERS

Largely because all vealers are relatively very young they are not sorted into as many market groups as are most of the older and more mature meat animals.

Classes.—There are three classes of vealers—steer, heifer, and bull—but the three are combined in the schedule of market groups which follows.

Classes are based on sex condition and, in the case of vealers, sex condition has not had sufficient time to exert an important influence on the conformation, finish or quality of the animal or its carcass.

Weight selections.—Weight is an important consideration in marketing vealers and for that reason three weight groups—lightweight, mediumweight and heavyweight—are in common use on livestock markets.

Grades.—Grading is the most important segregation to which vealers are subjected in the process of marketing. Hence, six grades ranging from Prime or No. A1 to Cull or No. 5 are listed.

VEALER SCHEDULE

Classes	Weight selections	Grades
Steer } Heifer } Bull }	Lightweight—110 pounds down.....	Choice or No. 1. Good or No. 2. Medium or No. 3. Common or No. 4. Cull or No. 5.
	Medium weight—110 to 180 pounds.....	Prime or No. A1. Choice or No. 1. Good or No. 2. Medium or No. 3. Common or No. 4.
	Heavyweight—180 pounds up.....	Prime or No. A1. Choice or No. 1. Good or No. 2. Medium or No. 3.

MARKET GROUPS OF SLAUGHTER CALVES

An outstanding difference between the handling of vealers and calves at central markets is the fact that whereas vealers are never sorted into classes, calves frequently are so segregated. Sex condition is the basis of class and in some of the older groups of calves a near approach to maturity is made. Sex condition has in such instances had time to exert its usual influences on the animal and its carcass.

Classes.—There are three classes of calves, namely—steer, heifer, and bull, but only one set of grade standards has been set up, because only in the more aged calves has sex condition had time to affect materially the conformation, finish, or quality of the animal, and even in those cases the differences are not sufficient to justify separate standards for the different classes.

Weight selections.—There are three weight selections of calves, namely—lightweight, mediumweight, and heavyweight.

Grades.—Grading is the most important segregation to which the animals are subjected in the process of marketing. Six grades are listed ranging from Prime or No. A1 to Cull or No. 5.

SLAUGHTER CALF SCHEDULE

Classes	Weight selections	Grades
Steer.....	Lightweight—200 pounds down.....	Good or No. 2. Medium or No. 3. Common or No. 4. Cull or No. 5.
	Medium weight—200 to 300 pounds.....	Choice or No. 1. Good or No. 2. Medium or No. 3. Common or No. 4. Cull or No. 5.
	Heavyweight—300 pounds up.....	Prime or No. A1. Choice or No. 1. Good or No. 2. Medium or No. 3. Common or No. 4.

SLAUGHTER CALF SCHEDULE—Continued

Classes	Weight selections	Grades
Heifer.....	Lightweight—200 pounds down.....	(Good or No. 2. Medium or No. 3. Common or No. 4. Cull or No. 5. Choice or No. 1. Good or No. 2. Medium or No. 3. Common or No. 4. Cull or No. 5.
	Medium weight—200 to 300 pounds.....	(Prime or No. A1. Choice or No. 1. Good or No. 2. Medium or No. 3. Common or No. 4. Good or No. 2. Medium or No. 3. Common or No. 4. Cull or No. 5. Choice or No. 1. Good or No. 2. Medium or No. 3. Common or No. 4. Cull or No. 5.
	Heavyweight—300 pounds up.....	(Good or No. 2. Medium or No. 3. Common or No. 4. Cull or No. 5. Choice or No. 1. Good or No. 2. Medium or No. 3. Common or No. 4. Cull or No. 5.
Bull.....	Lightweight—200 pounds down.....	(Good or No. 2. Medium or No. 3. Common or No. 4. Cull or No. 5. Choice or No. 1. Good or No. 2. Medium or No. 3. Common or No. 4. Cull or No. 5.
	Medium weight—200 to 300 pounds.....	(Good or No. 2. Medium or No. 3. Common or No. 4. Cull or No. 5. Choice or No. 1. Good or No. 2. Medium or No. 3. Common or No. 4. Cull or No. 5.
	Heavyweight—300 pounds up.....	(Good or No. 2. Medium or No. 3. Common or No. 4. Cull or No. 5. Choice or No. 1. Good or No. 2. Medium or No. 3. Common or No. 4. Cull or No. 5.

DEFINITIONS OF TERMS

The system of grading vealers and slaughter calves, of which the following standards are a part, is based on three grade factors, namely—conformation, finish, and quality.

The following are definitions of these terms as used in this system of grading.

Conformation.—Conformation is the build, shape, form or outline of the animal. It ranges from the smooth, plump, well-rounded, well proportioned conformation of the most highly developed animal yet produced to the rough, rugged, irregular, disproportioned conformation of the most poorly bred, thin, emaciated animal produced.

Finish.—Finish is fat, but is limited to the fat which appears on the outer surface of the animal's body, the inner walls of the carcass and the large seams of fat which lie between the more important muscles. Finish involves not only the quantity of fat but its quality and distribution. Finish ranges from that of the animal whose body is almost completely covered with a smooth layer of firm fat to that of the animal which is totally lacking in any discernible fat.

Quality.—Quality consists chiefly in characteristics of the animal's flesh and in external evidence of such characteristics. It has to do with the texture, tenderness, juiciness, flavor, and color of the lean meat and the external features which serve as indexes to those characteristics. Quality also involves ratios or proportions of flesh to bone, of fat to lean meat, and the distribution of fat throughout the muscles commonly known as "marbling," and the distribution of flesh over the body of the animal. Quality, therefore, ranges from that of the well-fleshed, small-boned, well-proportioned, highly finished animal, to that of the extremely thin-fleshed, rough-boned, ill-proportioned animal which possesses a high proportion of bone to flesh and which carries a large proportion of its flesh in the less desirable forequarters.

SPECIFICATIONS FOR OFFICIAL UNITED STATES STANDARDS FOR GRADES OF VEALERS AND SLAUGHTER CALVES

VEALERS

There are six grades of vealers: Prime or No. A1, Choice or No. 1, Good or No. 2, Medium or No. 3, Common or No. 4, and Cull or No. 5.

Prime or No. A1.—A Prime or No. A1 grade vealer closely approaches the ideal in conformation, finish and quality.

In general build or shape it is rectangular and very compact. The body is very wide and deep in proportion to its length. Top and under lines are very nearly straight and parallel as are the lines of the sides. The different parts are developed and balanced in a very superior manner, the proportion of back, loin, rump, twist and thigh combined being very high.

The head is very short and wide. The neck is very short and thick. The legs are very short and set very wide apart. All parts are very thickly fleshed, each part having its proper proportionate thickness. The very thick fleshing causes each part to have a degree of fullness very much above the average, giving the lines of those parts a very full, plump, well-rounded appearance.

There is a slightly thin but very smooth covering of fat over the top of the shoulders and over the back, loin and rump with large deposits of fat over the brisket, in the flanks and in the crotch, especially around the udder or the scrotum.

The animal is very neat and trim in general appearance. Bones are very small in proportion to the size and weight of the animal. Joints of the legs are of medium size. The hide is moderately thick and very pliable. The hair is very fine and silky, and usually has a very decided gloss or sheen.

Choice or No. 1.—A Choice or No. 1 grade vealer is markedly superior in conformation, finish, and quality.

In general build or shape it is rectangular and compact. The body is wide and deep in proportion to its length. Top, under and side lines are nearly straight and parallel. The different parts are developed and balanced in a superior manner and the proportion of back, loin, rump, thigh, and twist combined is high.

The head is wide and short. The neck is short and thick. The legs are short and set wide apart. The fleshing is thick, each part having nearly its proper proportionate thickness. This thickness of fleshing results in the various parts having a degree of fullness much above the average, giving the lines of those parts a plump, full, well-rounded appearance.

There is a thin covering of fat over the top of the shoulders and over the back, loin, and rump, with moderately large deposits of fat over the brisket, in the flanks and in the crotch, especially around the udder or the scrotum.

The animal is neat and trim in general appearance. Bones are small in proportion to the size and weight of the animal. Joints of the legs are of medium size. The hide is moderately thick and is pliable. The hair is fine and silky, and has a decided gloss or sheen.

Good or No. 2.—A Good or No. 2 grade vealer possesses a moderately high degree of conformation, finish, and quality.

In general build or shape it tends to be rectangular and compact. The proportion of width and depth of body to its length is slightly above the average. Top, under, and side lines, tend to be straight and parallel. The different parts are so developed and balanced as to place a moderately high proportion of the animal's weight in the back, loin, rump, thigh, and twist combined.

The head is moderately wide and short. The neck is moderately short and thick. The legs are moderately short and set moderately wide apart. The fleshing of the shoulders, back, loin, rump, thigh, and twist is moderately thick, and the lines of those parts are slightly sunken, empty, or hollowed out in appearance.

There is a very thin covering of fat over the back and loin and slightly small deposits of fat over the brisket, in the flanks, and in the crotch.

The animal is either slightly too refined or slightly too coarse in general appearance. Bones are either slightly too large or too small in proportion to the size and weight of the animal. Joints of the legs usually are slightly large and coarse. The hide is either slightly too thick or too thin and slightly lacking in pliability. The hair is slightly dry and harsh and slightly lacking in gloss or sheen.

Medium or No. 3.—A Medium or No. 3 grade vealer is slightly deficient in conformation, finish, and quality.

In general build or shape it is slightly rangy or angular. The body is slightly narrow and shallow in proportion to its length. Top, under, and side lines are slightly irregular and oblique. The different parts of the animal are so developed and balanced as to place a slightly low proportion of its weight in the back, loin, rump, twist, and thigh combined.

The head is slightly long and narrow. The neck is slightly long and thin. The legs are slightly long and set slightly close together. The fleshing over the

shoulders, back, loin, rump, thigh, and twist is slightly thin. As a result, those parts present a sunken, empty, or hollowed-out appearance.

There is an extremely thin covering of fat over the back and loin and very small deposits of fat over the brisket, in the flanks, and in the crotch.

The animal is either too refined or too coarse in general appearance. Bones are either too large or too small in proportion to the size and weight of the animal. Joints of the legs usually are large and coarse. The hide is either too thick or too thin and is lacking in pliability. The hair is dry and harsh and lacking in luster or sheen.

Common or No. 4.—A Common or No. 4 grade vealer is very deficient in conformation, finish, and quality.

In general build or shape it is very rangy or angular. The body is very narrow in proportion to its length. Top, under, and side lines are very irregular and oblique. The different parts of the animal are developed and balanced in such a way as to place a very low proportion of its weight in the back, loin, rump, twist, and thigh combined.

The head is very long and narrow. The neck is very long and thin. The legs are very long and set very close together. The fleshing over the shoulders, back, loin, rump, twist, and thigh is very thin, causing the lines of those parts to be very sunken or hollowed out in appearance.

There is no discernible fat covering over the shoulders, back, loin, or rump and extremely small deposits of fat over the brisket, in the flanks, and in the crotch.

The animal is either very refined or very coarse in general appearance. Bones are either very large or very small in proportion to the size and weight of the animal. Joints of the legs are usually very large and coarse. The hide is either very thick or very thin and very much lacking in pliability. The hair is very coarse and very dry and harsh.

Cull or No. 5.—A Cull or No. 5 grade vealer is extremely deficient in conformation, finish, and quality.

In general build or shape it is extremely angular and rangy. The body is extremely narrow in proportion to its length. Top, under, and side lines are extremely irregular and oblique. The different parts of the animal are developed and balanced in such a way as to place very nearly the lowest possible proportion of its weight in the back, loin, rump, twist, and thigh combined.

The head is extremely long and narrow. The neck is extremely long and thin. The legs are extremely long and set extremely close together. The fleshing over the shoulders, back, loin, rump, twist, and thigh is extremely thin, causing the lines of those parts to present an extremely sunken or hollowed-out appearance.

There is no fat covering over the shoulders, back, loin, or rump and no discernible deposits of fat over the brisket, in the flanks, or in the crotch.

The animal is extremely coarse or extremely refined in general appearance. The bones usually are extremely large in proportion to the animal's size and weight. Joints of the legs generally are extremely large and coarse. The hide is either extremely thick or thin and extremely lacking in pliability. The hair is extremely dry and harsh.

SLAUGHTER CALVES

There are six grades of slaughter calves, Prime or No. A1, Choice or No. 1, Good or No. 2, Medium or No. 3, Common or No. 4, and Cull or No. 5.

Prime or No. A1.—A prime or No. A1 grade slaughter calf is very nearly ideal in conformation, finish, and quality.

In general build or shape it is rectangular and very compact. The body is very wide and deep in proportion to its length. Top, under, and side lines are very nearly straight and parallel. The different parts are developed and balanced in such a manner as to place very nearly the highest possible proportion of the animal's weight in the back, loin, rump, thigh, and twist combined.

The head is very short and wide. The neck is very short and thick. The legs are very short and set very wide apart. The fleshing over the shoulders, crops, back, loin, thigh, and twist is very thick, causing the lines of those parts to be very full, plump, and well-rounded in appearance.

There is a thick smooth covering of fat over the back and loin and a moderately thick covering of fat over the top of the shoulders and over the rump.

There are large deposits of fat over the brisket, in the flanks and in the crotch, especially around the udder, cod, or scrotum.

The animal is very neat and trim in appearance. Bones are very small in proportion to the size and weight of the animal. The joints of the legs are of medium size. The hide is moderately thick and very pliable. The hair is very fine, silky, and has a very decided gloss or sheen.

Choice or No. 1.—A Choice or No. 1 grade slaughter calf is markedly superior in conformation, finish, and quality.

In general build or shape it is rectangular and compact. The body is wide and deep in proportion to its length. Top, under, and side lines are nearly straight and parallel. The different parts of the animal are developed and balanced in such a way as to place a high proportion of its weight in the back, loin, rump, twist, and thigh combined.

The head is wide and short. The neck is short and thick. The legs are short and set wide apart. The fleshing is thick over the shoulders, crops, back, loin, rump, thigh, and twist, causing the lines of these parts to be full, plump, and well-rounded in appearance.

There is a moderately thick covering of fat over the back and loin and a moderately thin covering of fat over the top of the shoulders and rump. There are moderately large deposits of fat over the brisket, in the flanks, and in the crotch, especially around the udder, the cod, or the scrotum.

The animal is neat and trim in general appearance. Bones are small in proportion to the size and weight of the animal. Joints of the legs are of medium size. The hide is moderately thick and pliable. The hair is fine, silky, and has a decided gloss or sheen.

Good or No. 2.—A Good or No. 2 grade slaughter calf possesses a moderately high degree of conformation, finish, and quality.

In general build or shape it tends to be rectangular and compact. In proportion to its length the body is moderately wide and deep. Top, under, and side lines tend to be straight and parallel. The different parts of the animal are so developed and balanced as to place a moderately high proportion of its weight in the back, loin, rump, twist, and thigh combined.

The head is moderately short and wide. The neck is moderately short and thick. The legs are moderately short and set moderately wide apart. The fleshing over the shoulders, crops, back, loin, rump, thigh, and twist is moderately thick, and the lines of these parts are moderately full, plump, and well-rounded in appearance.

There is a slightly thin covering of fat over the back and loin and a very thin covering of fat over the top of the shoulders and rump. There are slightly small deposits of fat over the brisket, in the flanks, and in the crotch, especially around the udder, the cod, or the scrotum.

The animal is either slightly too coarse or slightly too refined. Bones are either slightly too large or too small in proportion to the size and weight of the animal. Joints of the legs usually are slightly large and coarse. The hide is either slightly too thick or too thin and is slightly lacking in pliability. The hair is slightly dry and harsh and slightly lacking in gloss or sheen.

Medium or No. 3.—A Medium or No. 3 grade slaughter calf is slightly deficient in conformation, finish, and quality.

In general build or shape it is slightly angular or rangy. The body is slightly narrow and shallow in proportion to its length. Top, under, and side lines are slightly irregular and oblique. The different parts of the animal are developed and balanced in such a way as to place a slightly low proportion of its weight in the back, loin, rump, twist, and thigh combined.

The head is slightly long and narrow. The neck is slightly long and thin. The legs are slightly long and set slightly close together. The fleshing over the shoulders, crops, back, loin, rump, twist, and thigh is slightly thin, causing the lines of these parts to be slightly sunken or hollowed out in appearance.

There is a very thin covering of fat over the back and loin and an extremely thin fat covering over the top of the shoulders and the rump. There are small deposits of fat over the brisket, in the flanks, and in the crotch, especially around the udder, the cod, or the scrotum.

The animal is either too coarse or refined in general appearance. Bones are either too large or too small in proportion to the size and weight of the animal. Joints of the legs usually are large and coarse. The hide is either too thick or too thin and is lacking in pliability. The hair is dry and harsh and is lacking in luster or sheen.

Common or No. 4.—A Common or No. 4 grade slaughter calf is very deficient in conformation, finish, and quality.

In general build or shape it is very angular and rangy. The body is very narrow and shallow in proportion to its length. Top, under, and side lines are very irregular and oblique. The different parts of the animal are developed and balanced in such a way as to place a very low proportion of its weight in the back, loin, rump, twist, and thigh combined.

The head is very long and narrow. The neck is very long and thin. The legs are very long and are set very close together. The fleshing over the shoulders, crops, back, loin, and rump is very thin causing the lines of these parts to be very sunken and hollowed out in appearance.

There is an extremely thin covering of fat over the back and loin and no discernible fat covering over the top of the shoulders and rump. There are very small deposits of fat over the brisket, in the flanks, and in the crotch, especially around the udder, the cod, or the scrotum.

The animal is either very coarse or very refined in general appearance. Bones usually are very large in proportion to the size and weight of the animal. Joints of the legs usually are very large and coarse. The hide is either very thick or very thin and is very much lacking in pliability. The hair is very dry and harsh.

Cull or No. 5.—A Cull or No. 5 grade slaughter calf is extremely deficient in conformation, finish, and quality.

In general build or shape it is extremely angular and rangy. The body is extremely narrow and shallow in proportion to its length. The different parts of the animal are developed and balanced in such a way as to place an extremely small proportion of its weight in the back, loin, rump, twist, and thigh combined.

The head is extremely long and narrow. The neck is extremely long and thin. The legs are extremely long and set extremely close together. The fleshing over the shoulders, back, loin, rump, thigh, and twist is extremely thin, causing the lines of these parts to be extremely sunken or hollowed out in appearance.

There is no discernible fat covering over the back and loin and no deposits of fat over the brisket, in the flanks, or in the crotch.

The animal is either extremely refined or extremely coarse in general appearance. Bones usually are extremely large in proportion to the size and weight of the animal. Joints of the legs usually are extremely large and coarse. The hide is either extremely thin or extremely thick and is extremely lacking in pliability. The hair is extremely dry and harsh.

